



Byron's Dutch Oven Recipes

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Coca-Cola Chicken

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| 8 boneless, skinless chicken breast halves | 3 cloves garlic; minced |
| 1 can Coca-Cola | 1 Tbs. onion powder |
| 1 1/2 cups catsup | 2 Tbs. chili powder |

Arrange chicken breasts in an oiled 12" Dutch oven. In a large bowl add remaining ingredients and stir to mix well. Spoon sauce over chicken. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60-75 minutes or until chicken is cooked through basting with pan juices every 15 minutes.

Serves: 8

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